

ERBALUCE DI CALUSO D.O.C.G.
GRAN CUVÉE
METODO CLASSICO BRUT

DENOMINATION OF ORIGIN

Controlled and Guaranteed
Denomination of Origin

SENSORY PROPERTIES

It has golden and bright nuances, lively perlage and creamy foam. The vitality and freshness of its aroma are integrated with sweet, pastry and buttery notes. Sweet notes coming from refinement and liqueur reduce its vigorous acidity.

ALCOHOL

12 - 13 % vol.



RESIDUAL SUGAR: 8 g/l

ACIDITY: 7 g/l

PAIRING: eclectic wine, recommended for the whole meal, with saltwater fish dishes

SERVING TEMPERATURE: 10 °C



WINE CULTIVATION

Pergola Canavesana

PRUNING: traditional with three fruit heads

PLANT DENSITY: 1,200 - 1,300 plants/Ha

TERRAIN: pebbly, acid

TERROIR: Morainic

ELEVATION: 370 m above sea level

VINE VARIETY

100% Erbaluce as per art. 2
of the procedural guideline



HARVEST: beginning of September

PROCESSING: white wine-making

FERMENTATION: controlled temperature at 16°C

REFINEMENT: blend of various years, refinement partly in steel and partly in 20 hl oak barrels

DRAFT AND SECONDARY FERMENTATION: according to traditional method, in bottle

REFINEMENT: on lees for 24 months



WEIGHT

1.7 kg



CAPACITY

0.75 lt